

Amendments to the Claims:

Please amend the claims, without prejudice, as follows:

Listing of Claims:

This listing of claims will replace all prior versions, and listings of claims in the application:

Claims 1-13 (canceled)

14. (new) A process for extracting and refining the components of pea flour, which comprises the following steps:

- a) preparing a pea flour by grinding dried peas which have been previously cleaned, sorted, blanched, freed of dust,
- b) placing the flour thus obtained in water,
- c) separating the components of the pea flour using at least one piece of equipment selected from the group consisting of hydrocyclones, centrifugal decanters and sieves, in a configuration used in a potato starch factory, without a step for separating the internal fibers of the pea being carried out beforehand.

15. (new) The process as claimed in claim 14, wherein the pieces of equipment are centrifugal decanters and sieves.

16. (new) A process for extracting and refining the components of pea flour, which comprises of the following steps: a) preparing a pea flour by grinding dried peas which have been previously cleaned, sorted, blanched, freed of dust, and suspending the pea flour in water,

- b) fractionating said suspension on centrifugal decanters, in a configuration used in a potato starch factory, so as to isolate a fraction rich in proteins and solubles from a fraction consisting of the starch and internal fiber mixture,
- c) isolating the protein component of said fraction rich in proteins and solubles by a selective protein purification technique, .

- d) treating the fraction consisting of the mixture of starch and internal fibers on sieves, in a configuration used in a potato starch factory, so as to separate a fraction rich in internal fibers from a fraction rich in starch,
- e) isolating the starch component of said fraction rich in starch.

17. (new) The process as claimed in claim 14, wherein the pieces of equipment are hydrocyclones and centrifugal decanters.

18. (new) A process for extracting and refining the components of pea flour, which comprises the following steps:

- a) preparing a pea flour by grinding dried peas which have been previously cleaned, sorted, blanched, freed of dust, and suspending the pea flour in water,
- b) fractionating said suspension on hydrocyclones, in a configuration used in a potato starch factory, so as to isolate a fraction rich in starch from a fraction consisting of a mixture of protein, internal fiber and solubles,
- c) optionally concentrating the suspension rich in starch on said hydrocyclones so as to purify the starch thereof,
- d) treating the fraction consisting of the mixture of proteins, internal fibers and solubles on centrifugal decanters, in a configuration used in a potato starch factory, so as to separate a fraction rich in internal fibers from a fraction rich in proteins and solubles,
- e) isolating the protein component of said fraction rich in proteins and solubles by a selective protein purification technique.

19. (new) The process as claimed in claim 18, wherein the pea flour is suspended in water at a pH between 6.2 and 7, at room temperature and for 30 min.

20. (new) The process as claimed in claim 14, wherein the proteins are purified using a technique selected from the group consisting of techniques of precipitation of proteins at their isoelectric pH and of membrane separation of the ultrafiltration type.

21. (new) A process for extracting and refining the components of pea flour, comprising at least one step for separating said components of pea flour using at

least one piece of equipment, selected from the group consisting of hydrocyclones, centrifugal decanters and sieves, in a configuration used in a potato starch factory.

22. (new) A process for extracting and refining the components of pea flour, comprising at least one step for separating said components of pea flour using sieves and centrifugal decanters, in a configuration used in a potato starch factory.

23. (new) A process for extracting and refining the components of pea flour, comprising at least one step for separating said components of pea flour using hydrocyclones and centrifugal decanters, in a configuration used in a potato starch factory.

24. (new) A process for extracting and refining the components of pea flour, which comprises the following steps:

- a) preparing a pea flour by grinding dried peas which have been previously cleaned, sorted, blanched, freed of dust, and suspending the pea flour in water, without correcting the pH of the suspension,
- b) fractionating said suspension on hydrocyclones, so as to isolate a fraction rich in starch from a fraction consisting of a mixture of protein, internal fiber and solubles,
- c) optionally concentrating the suspension rich in starch on said hydrocyclones so as to purify the starch thereof,
- d) treating the fraction consisting of the mixture of proteins, internal fibers and solubles on centrifugal decanters, so as to separate a fraction rich in internal fibers from a fraction rich in proteins and solubles,
- e) isolating the protein component of said fraction rich in proteins and solubles by a selective protein purification technique.